Cod: 112480010622016

Electric fry top with open compartment and low-profile smooth griddle, 10 kW, 80×70×85h cm



Description

Electric fry top with an open cooking area, stainless steel construction. Knobs made from heat-resistant material with functional screen-printed markings on the rim.

Heating is provided by radiant heating elements positioned beneath the cooking plate. Thermostat for adjusting the plate temperature between 120°C and 320°C. Manually resettable safety thermostat.

A single, large, low-profile cooking plate made from special stainless steel, machined to a smooth finish which ensures excellent heat transfer during cooking, and mirror-polished to guarantee that food does not stick and to facilitate quick cleaning in accordance with current regulations.

Two independent cooking zones, each equipped with temperature control settings.

Smooth cooking plate.

The worktop is sloped and directed towards the grease drain hole. A large hole in the cooking surface allows grease to drain into a 2.9-litre container, which is positioned beneath the cooking surface and supplied as standard.

Stainless steel worktop (AISI 304) with rounded edges for easy cleaning. Front, side and rear panels in stainless steel.

A Teflon plug to seal the drain for cooking with a thin film of oil is available as an optional extra.

Laser-cut worktop finish to ensure a ‘head-to-head’ fit between worktops and secure fastening of the worktops to one another.

Height-adjustable stainless steel feet.

. 100% Made in Italy.

Dimensions

Cooking surface dimensions	725x455 mm
External dimensions	800x700x850 mm

Technical specifications

Area	smooth
Electrical Power	10 kW
Net weight	75 kg
Operating temperature	+120 +320 °C
Power supply	Electric
Voltage	400 V